

BRUNCH SPECIALS

OMELET OF THE DAY

chef's choice of ingredients...MP

STEAK & EGGS

*Filet Mignon hash with sauteed onions,
peppers & potato topped with 2 poached eggs
and Hollandaise sauce...15*

CINNAMON FRENCH TOAST

*Cinnamon Brioche French Toast with berry compote,
crispy Applewood smoked bacon
& warm Vermont maple syrup...12*

FRESH FRUIT PANCAKE

*with warm Vermont maple syrup
& breakfast sausage links...12*

FRESH PICKED LOBSTER CLUB

*on toasted sour dough with tarragon aioli,
Applewood smoked bacon, tomato
& bibb lettuce...15.50*

GRILLED RUSTIC BURGER

*on toasted bun with your choice of swiss,
mozzarella or cheddar cheese...11
add Applewood smoked bacon...2*

GRILLED VEGETABLE PANINI

*with Portobello mushrooms, zucchini,
summer squash, roasted red peppers, mozzarella cheese
& basil pesto aioli on ciabatta...11*

g = Gluten free. Ask server for other gluten free options

APPETIZERS

ITALIAN SPRING ROLLS *sweet Italian sausage spring rolls with provolone fondue & marinara sauce ...13*

g SHAVED PARMA PROSCIUTTO & HOMEMADE MOZZARELLA *with spicy cracked green olive vinaigrette ...13*

APULIAN STYLE VEAL MEATBALLS *with marinara sauce, grana padano cheese & parmesan crisp...11*

g*BEEF CARPACCIO *thinly sliced beef tenderloin with capers, lemon, aged balsamic vinegar & Parmesan cheese...15*

ARANCINI *fried risotto balls stuffed with homemade mozzarella & served with marinara sauce...12*

PIATTO FORMAGGIO *a nightly selection of premium imported and domestic cheeses served with crackers and house-made preserves ...10*

MARGHERITA PIZZA *with tomato, fresh mozzarella & basil ...18*

SWEET ITALIAN SAUSAGE PIZZA *tomato sauce, aged provolone, mozzarella cheese & pepperonatta...19*

PORTOBELLO MUSHROOM PIZZA *with goat cheese, caramelized onions & thyme ...19*

CLASSIC PEPPERONI PIZZA *with mozzarella & tomato ...18*

FIG PRESERVE PIZZA *with goat cheese, mozzarella, caramelized onions, fresh figs, prosciutto, & wild arugala...19*

HEIRLOOM TOMATO PIZZA *sliced heirloom tomatoes, mozzarella, goat cheese, arugula & basil...18*

SEAFOOD STARTERS

LOBSTER & ARTICHOKE DIP *with crispy wonton chips...14*

*TUNA TARTARE *with spicy chile sauce, avocado & pistachio crackers...15*

CRISPY FRIED CALAMARI *with toasted pine nuts, jalapeños, arugula & lemon pepper aioli...13*

g*OYSTERS ON THE HALF SHELL *with balsamic mignonette, Rustic tatziki sauce & Demetri's cocktail sauce...14 per 1/2 dozen*

STEAMED CANADIAN MUSSELS *simmered in a spicy tomato broth with grilled bread...12*

LOBSTER FRITTERS *crispy fried lobster 'bush puppies' with remoulade sauce, arugula, corn & cucumber salad...14*

CRISPY FRIED OYSTERS *rustic potato salad, old bay & cornichon tartar sauce...14*

SALADS

RUSTIC BISTRO SALAD *baby greens tossed with honey balsamic vinaigrette, tomatoes, cucumbers, shaved red onion, garlic croutons & parmesan canoli...9 Add Gorgonzola Cheese...2*

*RUSTIC CAESAR SALAD *with brioche croutons & Parmesan basket ...11*

*CRISPY CALAMARI CAESAR SALAD *Rustic Caesar Salad with crispy calamari, lemon & lemon pepper aioli, brioche croutons in a parmesan bowl...16*

g BABY SPINACH SALAD *with roasted beets, kalamata olives, white beans, red onion & feta cheese...10*

VINE RIPENED TOMATO CAPRESE SALAD *fresh mozzarella, baby field greens, creamy basil dressing, pesto & toasted pine nuts...11*

STRAWBERRY & GOAT CHEESE SALAD *baby field greens, candied pecans, radish & honey balsamic vinaigrette...11*

Add to any above salad: Chicken...5 Shrimp...8 Steak...7 Salmon...7 Tuna...7

Tom Holloway, Executive Chef

Chris Millburg, Chef de Cuisine

*Denotes raw or undercooked product. Massachusetts law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. *Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients.*

18% Gratuity will be added to all checks for parties of 6 or more.

An additional \$4 will be added to all split appetizers & \$6 will be added to all split entrees.

RUSTIC COMFORT CLASSICS

g PAN ROASTED STUFFED CHICKEN
*green chilies, red peppers, prosciutto, garlic confit
with a roasted tomato sauce & Rustic potatoes...19*

VEAL SALTIMBOCCA *with prosciutto, sage,
veal reduction, roasted red potatoes & asparagus...24*

*GRILLED FLAT IRON STEAK *with roasted
garlic, Parmesan truffle fries & spicy tomato relish ...24*

VEAL MEATLOAF *with wild mushroom gravy,
parmesan crusted mashed potatoes & green beans...20*

*GRILLED RUSTIC BURGER *on black
pepper brioche with your choice of swiss, mozzarella
or cheddar cheese & hand cut fries...12
add Applewood smoked bacon...2*

PORK TENDERLOIN MILANESE
*arugula, tomato & fresh mozzarella salad
accompanied by fresh cut lemon butter noodles...20*

*PAN ROASTED LONG ISLAND
DUCK BREAST *with duck confit raviolis,
asparagus, cherry tomatoes, Madiera cream sauce...25*

FRESH FROM THE DOCKS

*BLOOD ORANGE GLAZED SALMON

*Grilled-orange glazed salmon with sautéed spinach,
summer succotash & spicy Sicilian potatoes...22*

g PAN SEARED DIVER SCALLOPS
*fresh creamed corn, herb roasted potatoes,
cucumber & corn relish...25*

BAKED STUFFED HADDOCK
*with lump crab meat stuffing, mashed potatoes,
asparagus & lemongello butter sauce...22*

g PAN ROASTED PROSCIUTTO
WRAPPED SWORDFISH
with lobster mashed potatoes & seasonal vegetables...28

BAKED STUFFED LOCAL
LOBSTER TAILS
*lump crabmeat stuffing, crispy potato cake
& fresh creamed corn...26*

RUSTIC ITALIAN STEAKHOUSE

*All steaks served with seasonal vegetables and
choice of contorni (side dish) and sauce*

g *NEW YORK STRIP 12oz...33

g *BONE IN RIB EYE STEAK 16oz...33

g *FILET MIGNON 6oz petite...29

g *FILET MIGNON 9oz...33

CONTORNI (side dishes)

*Double Battered Onion Rings
Mashed Potatoes
Parmesan Truffle Fries
Grilled Asparagus
Fresh Cut Fettucini-Alfredo*

g *Sauteed spinach with garlic & parmesan
Broccolini, garlic & olive oil
Crispy Potato Cake*

SAUCES

*Red Wine Jus
Gorgonzola Sauce
Horseradish Crema
Roasted Garlic Butter*

ADD ONS

*Crumbled Gorgonzola...2 **g** Caramelized Onions...2
g Wild Mushroom Ragu...2 **g** Grilled Shrimp...8*

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HAND CRAFTED PASTA

TAGLIATELLE BOLOGNESE
*with an authentic creamy meat sauce
served over rich egg noodles with grated
Grana Padano cheese...18*

SHRIMP SPAGHETTINI
*pan seared with lemon, white wine,
garlic over angel hair pasta...19*

ORANGE SCENTED
GOAT CHEESE RAVIOLI
*sundried cherries, pistachios & baby
spinach...18*

PORCINI MUSHROOM
TORTELLINI
*with baby spinach, roasted mushrooms,
pine nuts and Madeira cream sauce...18*

BAKED MAC & CHEESE
*with porcini mushrooms, Fontina
Val d' Aosta & truffle oil ...16*

BAKED RIGATONI
*with tomato, basil, ricotta &
fresh mozzarella17*

BEEF SHORT RIB
MEZZALUNA
*roasted cippolini onions, corn, vincotto
& tomatoes...19*

HANDMADE CHIVE
GNOCCHI
*local lobster, tomatoes & baby spinach
with a saffron cream sauce...24*

LOBSTER MAC N'CHEESE
*fresh picked lobster meat, Andouille
sausage, cherry tomatoes, baby spinach
& toasted bread crumbs...24*

LOBSTER RISOTTO
*chopped lobster, corn, chives, tomato
& bacon with a puree of summer corn...24*

BISTRO & BAR